

## Radisson Diamond

## VSP inspection: Statement of corrective action.

Submitted 7th May, 2003.

This statement is prepared subsequent to an inspection of the ship by Jon P. Schnoor, Assistant Deputy Chief of the Vessel Sanitation Program, and his colleague Wayne Hall in San Juan on April 12<sup>th</sup>, 2003.

No.	Reference.	Points	Location	Description	Corrective action
1	33	1	Splash Bar	Cracked and broken tiles were noted on the deck areas.	Tiles replaced.
2	21	1	Main Galley / Cold Galley	There was an open seam on the back plate of the slicer.	The seam has been sealed with stainless steel putty
3	*	0	Comments	The record keeping for the potable water, pest control and housekeeping was excellent	
4	*	0	Main galley / Cold galley	The drawer refrigerator 332 was out of service. It is planned to replace the drawers with doors.	Under quotation.
5	*	0	Main galley / dishwash area	The final rinse thermometer of the conveyor dishwashing machine was out of order. (See note below)	Thermometer has been replaced
6	*	0	Main galley	Clean glassware was stored directly under the insect light between the main galley and the dining room. The glass racks were covered with plastic wrap.	The practice of storing glassware in this area has been discontinued.
7	33	1	Main dining room	The decks in front of the waiter stations are wood. This wood is beginning to show wear and should be considered for replacement with hard durable decking at the next dry dock period.	Comment noted. Wooden decking will be replaced at the earliest opportunity with granite tiles.
8	*	0	Crew Mess	The crew uses a large ice scoop and the ice machine to fill drink glasses. This potentially leads to contamination of the ice in the ice machine from contact with crew members' hands.	The present arrangement will be replaced with an ice dispenser. Under requisition with RSSC. Aiming for delivery May 17 <sup>th</sup> .
9	21	1	Preparation room	The gasket on the shaft of the food chopper was damaged.	The damaged gasket has been replaced
10	*	0	Preparation room.	The damaged gasket on the food chopper was soiled with food residue.	The gasket was cleaned.

No.	Reference.	Points	Location	Description	Corrective action
11	*	0	Provisions / meat freezer	Ice blocks for ice carvings were found in direct contact with food containers. Also, several blocks were in close proximity to unwrapped meats from the butcher shop	Ice carving blocks have been removed  A new storage rack is under requisition from RSSC. Aiming for delivery May 17 <sup>th</sup> .
12	*	0	Grill galley	Water was noted dripping from the deckhead in two different areas in the galley. It was unclear as to the source of the water.	Source 1: A leaking drain from deck 9 above which has been repaired.  Source 2: Chilled water pipes to be re-insulated.
13	21	1	Food service / general	None of the condensers in the walk-in cold rooms had covers on the piping and other technical areas.	Required covers under quotation
14	20	2	Food serviced / general	The salamanders in the food areas are corroded. These units are scheduled for replacement.	New units are scheduled for delivery on May 17 <sup>th</sup> .

Note:

Item 5: The inspection report is in error when it refers to 'final rinse temperature'. It should read 'final rinse thermometer'.